



Dinner Menu

Starters

Cured Trout, Heritage Tomatoes, Burnt Tomato Purée, Tomato Jelly, Pumpkin Seed Pesto	£15
Rosary Goat Cheese Mousse, Beetroot & Orange Mille - Feuille	£11
Pig Head Terrine, Pickled Vegetables, Redcurrant, Crispy Pork	£13
Pea and Mint Soup, Cheese Royale, Pickled Shallots, Crispy Potato	£10
Pea, Lovage and Broad Bean Tart, Compressed Fennel, Sherry Vinegar, Egg Yolk Puree	£12
Pickled Mackerel, Compressed Cucumber, Taramasalata, Apple, Dill, Spiced Savoury Granola	£14

Main Courses

Roast Lamb Rump, Roasted Lamb Shoulder, Peas, Broad Beans, Braised Baby Gem, Goats Curd	£32
Roast Duck Breast, Artichoke, Leek, Tenderstem, Baby Turnips, Duck Sauce	£29
Seabream, Roast Scallop, Leek, Potato Rosti, Black Garlic, Red Pepper Sauce, Crispy Potato	£28
Roasted & Salted Cod, Crushed Potato, Chard, baby Onions, Salsify, Fennel, Bouillabaisse	£29
Hasselback Potatoes, Roasted Cauliflower, Spiced Chickpeas, Broccoli, Toasted Almonds	£20
Salt Baked Celeriac Lasagne, Braised Leeks, Baby Turnips, Chestnuts, Truffle Cream VG	£20

Side Dishes **£5.25**

Hand Cut Chips	Tenderstem Broccoli
Cornish Potatoes	Buttered Spring Cabbage
Chantenay Carrots, Coriander	

Desserts

Dark Chocolate Mousse, Clementine, Candied Hazelnuts, Tuille Vg	£10
Spiced Apple Tart, Calvados Caramel, Raspberry Sorbet Vg	£10
Blood Orange Set Cream, Crumble Topping, Pear Sorbet	£10
Dark Chocolate Cremeux, Passion Fruit Sorbet, Granola	£10
Tonka Bean Pannacotta, Peach, Caramelised Pastry	£10
Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear and Ginger Chutney	£14
Coffee and Petit Fours	£4.75

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included. Pigeon may contain shot.